



## Brasserie Room Menu

### Starters

**Roasted Cauliflower and Saffron Soup £7.50**  
Charred Cauliflower and Radish (v)(gf)

**Hand Picked Devon Crab Mayonnaise £9.50**  
Coriander, Chilli, Celery, Lilliput Capers and  
Textures of Avocado

**Wild Mushroom Arancini £7.50**  
King Oyster Mushroom, Mushroom A la Grecque,  
Duxelles Puree (v)

**Parma Ham and Goats Cheese Mousse £8.50**  
Curly Endive, Figs Walnuts and Smoked Baby  
Beetroot (gf)

**Seared King Scallops £12.00**  
Chorizo, Spring Onion, Chilli and Garlic Butter

**Ham Hock, Black Pudding and Foie Gras Terrine  
£9.00**  
Poached Rhubarb and Apple and Red Cabbage Slaw

**Sautéed King Prawns £8.50**  
Chimchurri Dressing, Rocket and Pimiento Pepper  
Salad

**Donegal Rock Oysters**  
6 - £14.00 or 12 - £23.00 (gf)

### Main Courses

**South Downs Venison Loin £22.00**  
Roasted Carrot Puree, Spiced Port Poached Pear,  
Baby Carrots and Sautéed Baby New Potatoes (gf)

**Pan Fried North Atlantic Cod Loin £18.00**  
Brown Shrimp and Pear Barley Risotto

**Seafood Linguini £18.50**  
King Prawns, Crayfish, Mussels and Creamy Lobster  
Sauce

**Honey Glazed Pork Belly £19.00**  
Parmentier Potatoes, Caramelised Apple, Shallot  
Purée and Pak Choi (gf)

**Rump of Home Counties Lamb £22.00**  
Fine Beans, Roasted Garlic, Dauphinoise, Samphire  
and Salsa Verde (gf)

**Szechuan Pepper Duck Breast £19.00**  
Pickled Grapes, Tenderstem Broccoli and Crispy  
Polenta

### **Pan Fried Sea Bass £19.00**

Steamed Cockles, Arrabbiata, Black Olives and New  
Potatoes(gf)

**Creamy Tomato and Crispy Gnocchi £15.00**  
Courgette, Sun Blushed Cherry Tomatoes, baby  
Mozzarella and Basil Oil (v)

**The Hengist Burger £14.00**  
Bacon Jam, Matured Cheddar and Hand Cut Chips

**Cask Ale Battered Fish and Chips £12.00**  
Mushy Peas, House Salad and Chunky Tartare Sauce

### From The Grill

**Scotched Rib Eye Steak £24.00**  
Roasted Vine Tomatoes, Smoked Paprika and Thyme  
Butter (gf)

**28 Day Aged Fillet Steak £28.00**  
Ox Cheek Spring Roll and Roasted Vine Tomatoes

**Chateaubriand for Two £75.00**  
Field Mushroom, Thyme Roast Tomato and Hand  
Cut Chips (gf)

### Add Steak Sauce £2.50 (gf)

Garlic & Herb Butter  
Red Wine Jus  
Blue Cheese Sauce  
Peppercorn Sauce  
Béarnaise Sauce

### Add Side Dishes £3.50 (gf) (v)

Hand Cut Chips  
Creamy Mashed Potato  
Mixed Salad  
Chantenay Carrots  
Garlic Chestnut Mushrooms & Red Onion  
Buttered New Potatoes  
Mixed Greens  
Skinny Fries  
Mixed Vegetables  
Confit Garlic Field Mushroom

*10% optional service charge will be added to your bill and are shared  
by all the staff. If you have any food allergies or intolerances, please  
speak to the Restaurant Supervisor before ordering.*



### *Dessert Menu*

#### **White Chocolate Mousse**

Honey Comb and Raspberries (v)(gf)

£7.00

#### **Vanilla Crème Brûlée**

Almond Biscotti (v)

£7.00

#### **Malva Pudding**

Rum Toffee Sauce and Clotted Cream(v)

£7.00

#### **Dark Chocolate Torte**

Ristretto Coffee Cream, Chocolate Ice Cream and Chocolate Soil (v)

£7.00

#### **Chefs Eton Mess**

Balsamic Macerate Strawberries, Chantilly Cream and Micro Basil (v)(gf)

£7.00

#### **Black Fig Tart**

Honey, Crème Pastissiere and Vanilla Ice Cream (v)(gf)

£7.00

#### **Selection of English Cheeses**

Crackers and Chutney

Blackstick Blue , Cornish Yarg, Tornegus, Lords of London and Wintersdale Shaw

£12.00

Please Note – All Tap Water will be shown on your bill as a 50p Optional Charity Donation to The heart of Kent Hospice who we work very closely with.

